

THE STOLBERG HOTEL

Choose. Taste. Enjoy. Repeat.

V VEGETARIAN / VG VEGAN / GF GLUTEN FREE / CN CONTAINS NUTS / VR ON VEGAN REQUEST

SHARE

SPICY BUFFALO WINGS 🌶🌶🌶

Dry spiced wings in Franks Hot Sauce.
Served with ranch sauce & spring onion (8 per serve)

\$ 18

GOAT CHEESE & JALAPENO

CROQUETTES v 🌿

Garlic aioli (4 per serve)

\$ 17

POLENTA FRIED CALAMARI GF

Wasabi mayo & nori salt

\$ 17

LAMB RIBS

Gochujang sauce, pickled onions & red chilli (3 per serve)

\$ 21

PUMPKIN ARANCINI VG GF

With napoli & vegan cheese (4 per serve)

\$ 16

CHIMICHURRI PRAWNS GF

Chilli, garlic and aioli (5 per serve)

\$ 18

CHIPS v VR

Garlic aioli & tomato sauce

\$ 12

SWEET POTATO FRIES v GF VR

Spring onion & garlic aioli

\$ 14

POTATO WEDGES v VR

Sweet chilli & sour cream

\$ 13

GRILL

300G SCOTCH FILLET

Goulburn Valley raised grass fed black angus (MSA 6-star) with chips, house salad & your choice of sauce

\$ 52

300G PORTERHOUSE STEAK

Great Southern grass fed served with chips, house salad and your choice of sauce

\$ 47

SAUCE

Gravy, Red Wine Jus, Creamy Peppercorn, Mushroom or Garlic & Herb Butter

EXTRA SAUCE

\$ 3

ADD AIOLI OR SOUR CREAM

\$ 1.5

MAINS

LAMB SHANK GF

Braised & slow cooked with vegetable ragu, rosemary, mash potato & sautéed green beans

\$ 33

CHICKEN SCHNITZEL

Panko crumbed chicken breast, chips, salad, gravy & lemon

\$ 29

CHICKEN PARMIGIANA

Panko crumbed chicken breast, ham, napoli & mozzarella. Served with chips & salad

\$ 31

CHICKEN CAESAR SALAD

Grilled marinated chicken tenders, cos lettuce, bacon, anchovies, croutons, shaved parmesan w/ poached egg

\$ 28

BEER BATTERED FISH & CHIPS

Deep fried baby barramundi with chips, slaw & tartare

\$ 28

PRAWN LINGUINI 🌶🌶

King prawns, cherry tomato, chilli, garlic, fresh parsley, rocket, lemon & shaved parmesan

\$ 32

PAN SEARED SALMON GF

Sweet potato mash, seasonal greens and chimichurri

\$ 34

HANDMADE RAVIOLI v VR

Pumkin & almond ravioli, charred brussel sprouts, almonds, spinach, spiced pumpkin puree and shaved parmesan

\$ 30

EGGPLANT PARMIGIANA v VR

Panko crumbed eggplant, napoli & mozzarella. Served with chips & salad

\$ 26

CURRY OF THE DAY

Check our Specials Board

\$ 26

SIDES

HOUSE SALAD v GF

\$ 14

COLESLAW v GF

\$ 6

CREAMY MASHED POTATO v GF

\$ 7

SAUTÉED VEGETABLES v GF

\$ 10

BURGERS

STOLBURGER

Australian beef, bacon, cheese, lettuce, pickles, tomato sauce & mustard on a light brioche bun. Served with chips.

\$ 27

LEMON PEPPER CHICKEN BURGER GF0

Polenta & lemon pepper crumbed chicken breast, slaw, caramelised onion and aioli on a light brioche bun. Served with chips.

\$ 26

CHICKPEA & LENTIL BURGER v VR

Chickpea, lentil & coriander patty, cheese, tomato, lettuce, pickle & special sauce on a light brioche bun. Served with chips
Gluten free bun & sweet potato chips + \$3

\$ 25

PIZZAS

GARLIC & CHEESE v VR

Garlic oil & mozzarella

\$ 13

MARGHERITA v VR

Tomato, mozzarella, fior di latte & basil

\$ 16

HAM & PINEAPPLE

Tomato, leg ham, mozzarella & pineapple

\$ 17

TRIO OF MUSHROOM v VR

Garlic base, mushroom abalone, shimeji, enoki with provolone, mozzarella and spring onion

\$ 18

PROSCIUTTO

Tomato, San Danielle proscuitto, mozzarella, shaved parmesan & fresh roquette

\$ 21

POTATO v VR

Garlic base, confit potato, caramelised onion, mozzarella, goats cheese & rosemary

\$ 18

PEPPERONI

Tomato, pepperoni & mozzarella

\$ 17

LAMB

Tomato, slow roasted marinated lamb, halloumi, mozzarella, red onion, roquette & garlic sauce

\$ 21

Vegan mozzarella and/or gluten free base + \$4

All food items may contain traces of allergens, including shellfish, dairy, gluten & nuts. A 10% surcharge fee applies to all purchases on public holidays

PLEASE ORDER AT THE BAR

THE STOLBERG HOTEL

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BEERS - ON TAP

Our tap list is available at the bar.

AUS/IMPORT

VICTORIA BITTER 4.9%	\$ 9.5
CASCADE PREMIUM LIGHT 2.4%	\$ 9
CORONA 4.6%	\$ 11
PERONI NASTRO AZZURRO 5.1%	\$ 11.5
PERONA ZERO 0%	\$ 8
O'BRIENS GLUTEN FREE PALE ALE 4.5%	\$ 11.5

SELTZER

ISLA BLOOD ORANGE & PASSIONFRUIT	\$ 12
ISLA WATERMELON & BERRY	\$ 12
ISLA LIME & SODA	\$ 12

COCKTAILS

PORNSTAR MARTINI Vodka, passionfruit, pineapple, lemon & vanilla monin	\$ 21
LYCHEE MARTINI Lychee Vodka, paraíso lychee liqueur, lime & apple juice	\$ 20
MOJITO Bacardi Rum, mint, lime & soda	\$ 20
LONG ISLAND ICED TEA Vodka, gin, rum, cointreau, tequila, lemon & cola	\$ 23
SPRITZ (APEROL OR LIMONCELLO) Liqueur, prosecco & soda	\$ 17
SOUPS (WHISKEY OR AMARETTO) Spirit/Liqueur, lemon & egg white	\$ 21
COSMOPOLITAN Vodka, cointreau, cranberry & lime	\$ 19
ESPRESSO MARTINI Vodka, kahlua, coffee & vanilla	\$ 21
MARGARITA Casamigos Blanco tequila, Cointreau, lime	\$ 21
SOUTH SIDE 4 Pillars Rare Dry Gin, lime & mint	\$ 21

MONDAY

\$30 STEAK NIGHT

Porterhouse Steak with chips, salad and your choice of sauce

TUESDAY

\$20 BURGER NIGHT

Choice of beef, chicken or chickpea & lentil burger with chips

WEDNESDAY

QUIZMEISTER TRIVIA

Start from 7:30 pm
Free Entry / Great Prizes

THURSDAY

\$22 PARMA NIGHT

Choice of chicken parma, eggplant parma or chicken schnitzel with chips & salad

SUNDAY

\$30 SUNDAY ROAST

Chef's choice with seasonal roast veggies & gravy

HAPPY HOUR

WEEKDAYS 3-6PM

\$11 Pints of everything on tap

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